



Attorney Docket No S-2418
PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of:)	Group Art Unit: 1761
)	
HAGIWARA)	Examiner: C.E. Sherrer
)	
Serial No. 08/950,902)	
)	
Filed: October 15, 1997)	

For: **PROCESS FOR PRODUCTION OF ALCOHOLIC COFFEE DRINKS**

Appendix A

Please amend the following claims according to the proposed revision of 37 C.F.R. §1.121 concerning a manner for making claim amendments.

1. (Currently amended) A process for the production of an alcoholic drink having coffee flavor from an extraction residue remaining after roasted coffee beans are extracted with hot water or with an aqueous solution of alcohol, ~~which comprises~~ consisting essentially of adding a saccharide to the extraction residue of roasted coffee beans and fermenting the resulting mixture in the presence of wine yeast for the brewing of alcoholic wine liquors.

2. (Cancelled)

3. (Original) The process of claim 1 wherein the saccharide is selected from the group consisting of glucose, fructose, sucrose, maltose, invert sugar, honey, fruit juice extract and blackstrap molasses.

4. (Original) The process of claim 1 wherein the saccharide is added in such a proportion that the weight ratio of the extraction residue of roasted coffee beans to the saccharide is in the range of 10/1 to 1/100.

Claims 5-9 (Cancelled)

10. (Previously amended) The process of claim 1 wherein the step of fermenting comprises culturing the resulting mixture in a nutrient solution containing said extraction residue, saccharide, yeast and growth nutrients.

11. (Previously added) The process of claim 10 which further comprises incubating said extraction residue in the presence of hydrolase and using the incubated extraction residue in the fermenting step.

12. (Previously amended) The process of claim 1 wherein the wine yeast is wine yeast of the genus *Saccharomyces cerevisiae*.

Claims 13-16 (Cancelled)

17. (Currently amended) A method for reusing ~~waste coffee residue containing substantially little coffee flavor~~ an extraction residue remaining after roasted coffee beans are extracted with hot water or with an aqueous solution of alcohol, ~~comprising~~ consisting essentially of the steps of:

adding a saccharide to the waste coffee residue of roasted coffee beans, and

fermenting the resulting mixture in the presence of wine yeast for the brewing of alcoholic wine liquors.
